

## Cellulase 5A from Clostridium cellulovorans, Recombinant

Cat. No. NATE-1353

Lot. No. (See product label)

### Introduction

#### Description

Cellulase is any of several enzymes produced chiefly by fungi, bacteria, and protozoans that catalyze cellulolysis, the decomposition of cellulose and of some related polysaccharides; specifically, the hydrolysis of the 1,4-beta-D-glycosidic linkages in cellulose, hemicellulose, lichenin, and cereal beta-D-glucans. Cellulases break down the cellulose molecule into monosaccharides ("simple sugars") such as beta-glucose, or shorter polysaccharides and oligosaccharides. The name is also used for any naturally occurring mixture or complex of various such enzymes, that act serially or synergistically to decompose cellulosic material.

#### Synonyms

Cellulase, thermostable; 1,4-(1,3:1,4)- $\beta$ -D-Glucan 4-glucano-hydrolase; EC 3.2.1.4; Cellulase; endo-1,4- $\beta$ -D-glucanase;  $\beta$ -1,4-glucanase;  $\beta$ -1,4-endoglucan hydrolase; cellulase A; cellulysin AP; endoglucanase D; alkali cellulase; cellulase A 3; celludextrinase; 9.5 cellulase; avicelase; pancellase SS

### Product Information

#### Species

Clostridium cellulovorans

#### Source

E. coli

#### Form

35 mM NaHepes buffer, pH 7.5, 750 mM NaCl, 200 mM imidazol, 3.5 mM CaCl<sub>2</sub>, 0.02% sodium azide and 25% (v/v) glycerol

#### EC Number

EC 3.2.1.4

#### CAS No.

9012-54-8

#### Molecular Weight

40.3 kDa

#### Purity

>90% by SDS-PAGE

#### Concentration

1 mg/mL

#### Optimum pH

5.2

#### Optimum temperature

40 °C

#### Specificity

Soluble forms of cellulose, such as carboxymethylcellulose (CMC), but also xylan and lichenan, but not Avicel

### Storage and Shipping Information

#### Storage

This enzyme is shipped at room temperature but should be stored at -20 °C.